BAKERS PRIDE

# Cyclone SERIES

Job _____ Item # _____

## GAS CONVECTION OVENS

❑ **Model CO11-G1 Single**
❑ **Model CO11-G2 Double**

**Model CO11-G1 with optional casters**

## SPECIFICATIONS

Gas heated, forced air convection type oven. Standard specifications include 60,000 BTU/HR per cavity, 3/4" NPT rear gas connection, two speed fan powered by an energy saving 1/4 HP hi-low fan motor with a unique 900 RPM low speed setting, and a 4-second cycle hot surface ignition system. 150° F (65°C) to 550° F (285°C) temperature range.

Door interlock switch automatically turns the fan and ignition off when the oven door is open. A manual rotary control will turn the fan on when the door is open for quick cool-down. The 60-minute timer has a continuous ring with manual shut-off. An indicator light glows when the burner is on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/2" deep (572mm) with a porcelain enamel finish over heavy gauge steel featuring a full sized cooking chamber with removable 11-position rack guide with 1 5/8" spacing and 5 heavy duty adjustable chrome-plated racks.

The oven exterior measures 39 3/8" wide (1000mm) by 38 3/8" deep (975) by 33 3/8" high (848mm). Front, top and sides are constructed with stainless steel. Single oven legs are 30" tall (6" for double), 7-gauge steel and finished with durable Baker Tone finish.

Dual doors are 55/45 split-type with double-pane thermal glass, synchronized operation, stainless steel seals and a single left mounted "Cool Touch" handle. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation.

Limited 2 year part & labor and 5 year door warranty.

## STANDARD FEATURES

- ❑ Energy efficient 60,000 BTU/HR oven indirect/direct forced air combination heat system
- ❑ Natural or propane gas, 120v or 208v-240v 60hz
- ❑ Electronic temperature control
- ❑ Electronic hot surface ignition system with safety shut-off
- ❑ Double-pane thermal glass door windows
- ❑ Oven lights
- ❑ 60-Minute continuous ring timer with manual shut-off
- ❑ 150°F (65°C) to 550°F (285°C) temperature range
- ❑ Energy efficient 1/4 HP two-speed fan motor
- ❑ Cool down fan mode
- ❑ Burner-on and temperature-ready indicator lights
- ❑ Porcelain enamel oven interior
- ❑ 11-Position removable rack guides with 1 5/8" spacing
- ❑ 5 Heavy-duty, positive-stop, chrome-plated wire racks
- ❑ Stainless steel front, top & sides
- ❑ 7-Gauge steel legs with durable Baker Tone finish
- ❑ Stainless steel, 55/45 split synchronized doors, with single left mounted handle
- ❑ Stainless steel door seals
- ❑ Front mounted, hinged control panel for easy service access
- ❑ 1/8" Welded angle iron frame construction
- ❑ Aluminized steel combustion chamber — flue included
- ❑ Heavy-duty industrial grade insulation in top, sides, back & doors
- ❑ Removable tube burners
- ❑ Front accessible manual gas shut-off valve

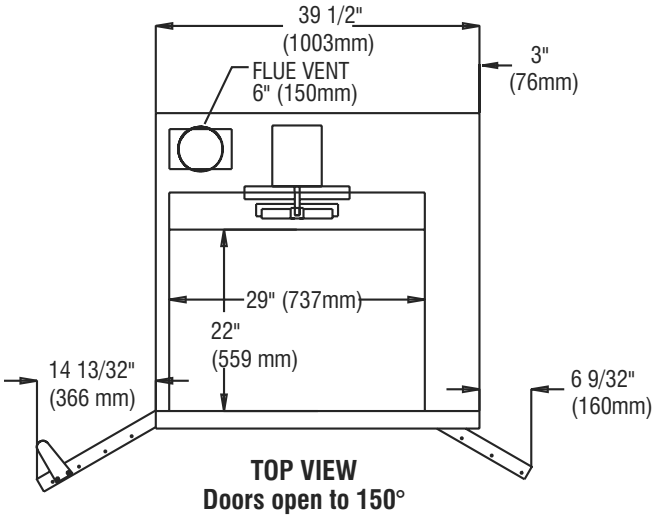
## OPTIONS & ACCESSORIES

- ❑ Steam injection with front panel controls
- ❑ Computerized programmable controls with LED display for integrated use of Cook & Hold, multi function cooking, fan speed, fan cycle and steam injection functions
- ❑ Open rack stand with rack supports
- ❑ 30" Stainless steel legs with undershelf
- ❑ Single connection external gas manifolds for double decks
- ❑ Heavy-duty caster set, two with caster locks
- ❑ 48" Quick-disconnect gas hoses with restraining cables
- ❑ Stainless steel perforated rear panel
- ❑ Solid Doors
- ❑ Correctional Facility package
- ❑ International voltages, 50hz

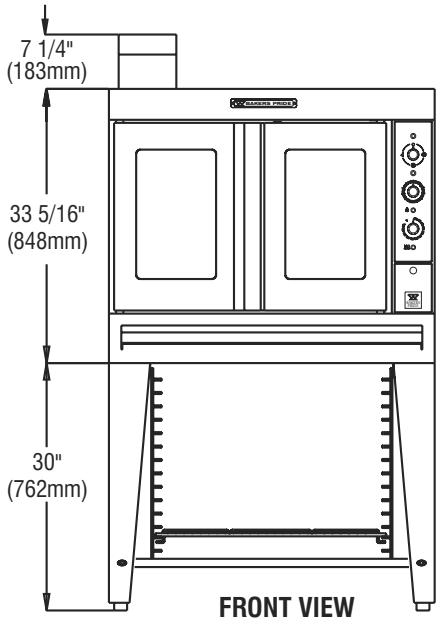
## CERTIFICATIONS

BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605

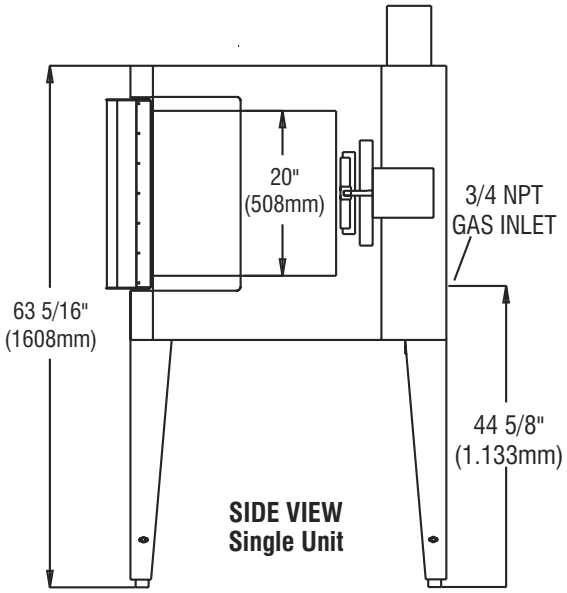
*Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification*



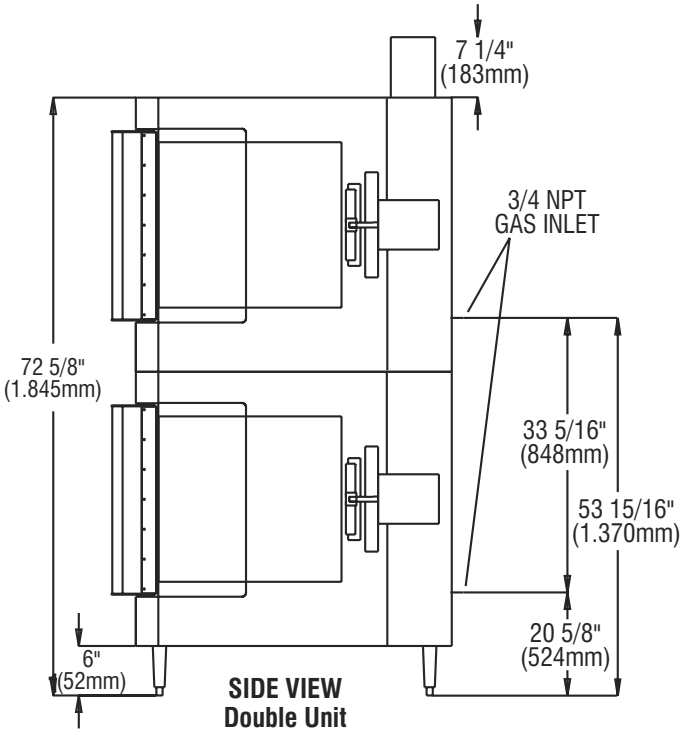

**TOP VIEW**
**Doors open to 150°**




**FRONT VIEW**




**SIDE VIEW**
**Single Unit**




**SIDE VIEW**
**Double Unit**

*ALL DIMENSIONS NOMINAL*

## SHIPPING INFORMATION

| Model | Shipping Weight Lbs. | Shipping Weight Kilos | Carton Size Cubic Feet | Carton Size Cubic Meters | Carton Dimensions Width Inches | Carton Dimensions Width MM | Carton Dimensions Depth Inches | Carton Dimensions Depth MM | Carton Dimensions Height Inches | Carton Dimensions Height MM |
|---|---|---|---|---|---|---|---|---|---|---|
| CO11-G1 | 660 | 349 | 43.5 | 1.23 | 43.5 | 1105 | 46.0 | 1168 | 37.5 | 952 |
| CO11-G2 | *Shipped in two cartons as per above specifications* | | | | | | | | | |

## POWER SUPPLY

| Model | BTUH | KW | HZ | Voltage 1Ø | Amps | Wire | Phase | RPM-low | RPM-high |
|---|---|---|---|---|---|---|---|---|---|
| CO11-G1 | 60,000 | 17.58 | 60 | 115 | 7.5 | 2 | 1 | 900 | 1,725 |
| CO11-G1 | 60,000 | 17.58 | 60 | 208/240 | 4 | 2 | 1 | 1,140 | 1,725 |
| CO11-G1 | 60,000 | 17.58 | 50 | 230 | 4 | 2 | 1 | 950 | 1,425 |
| CO11-G2 | 120,000 | 35.16 | 60 | 115 | 2 x 7.5 | 2 | 1 | 900 | 1,725 |
| CO11-G2 | 120,000 | 35.16 | 60 | 208/240 | 2 x 4 | 2 | 1 | 1,140 | 1,725 |
| CO11-G2 | 120,000 | 35.16 | 50 | 230 | 2 x 4 | 2 | 1 | 950 | 1,425 |

## GAS SUPPLY — 3/4" NPT rear connection

| Gas Type | Manifold Pressure WC | Manifold Pressure Mbar | Inlet Pressure Inches | Inlet Pressure Mbar |
|---|---|---|---|---|
| Natural | 3.5" | 9 min | 7" | 17.5 min |
| Propane | | | 11" | 27.5 min |
| | 10" | 25 max | 13" | 32.5 max |

*Separate gas connections or external manifold required for stacked ovens*

## MINIMUM CLEARANCES

| | Vent Hood Inches | Vent Hood MM | Direct Venting Inches | Direct Venting MM |
|---|---|---|---|---|
| Right | 1 | 25 | 1 | 25 |
| Left | 1 | 25 | 3 | 76 |
| Rear | 3 | 76 | 3 | 76 |

*Suitable for installation on combustible floors when installed on factory supplied legs or casters*

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*TS: 3M 11/04*